



Dine Around Menu

3 Courses - \$25

First Course

Chipotle Shrimp Mushroom Caps

Creamy shrimp filling with a slight kick and topped with parmesan cheese

Beer Pairing: Trash Panda IPA | Wine Pairing: Conviction Pinot noir

Main Course

Tarragon Chicken Breast

6oz chicken breast with a smooth tarragon sauce served with rosemary honey glazed carrots and herb roasted potatoes

Beer Pairing: 1516 Bavarian lager | Wine Pairing: Prospect Sauvignon Blanc

Dessert

Chocolate Mousse

Delicate mousse accompanied with whisky mint whip

Beer Pairing: Chestnut Ale – Wine Pairing: Red Rooster Merlot